



ORNELLAIA

LE VOLTE DELL'ORNELLAIA 2010

- TOSCANA IGT

Le Volte dell'Ornellaia combines the Mediterranean expression of opulence and generosity with structure and complexity. The approachable style of Le Volte dell'Ornellaia, a blend of Merlot, Sangiovese and Cabernet Sauvignon, reflects the philosophy and savoir-faire of Ornellaia.

WINEMAKER'S TASTING NOTES

50% Merlot, 30% Sangiovese, 20% Cabernet Sauvignon

"The 2010 harvest was late, but it was characterised in particular by clean, crisp aromatics. Le Volte dell'Ornellaia 2010 appears a rich, intense ruby, and offers fragrant red berryfruit, with subtle spice and flowers. It has a rich mouthfeel, with glossy tannins that are smooth and lively at the same time. It progresses through crisp fruit and spice in the mouth, to a rich, savoury finish of near-endless length."

Axel Heinz

THE 2010 GROWING SEASON

The 2010 growing season will be remembered for being one of the latest in recent years. From budbreak on, in fact, the growth stages were some 10 days behind normal, and that slow pace continued through to the harvest. A rainy spring was followed by a hot, dry Summer, which favoured optimal development of the clusters. A few rain showers interrupted the harvest in September, but adequate dry, sunny periods allowed the fruit to fully ripen. Painstaking vineyard management, and careful leaf-pulling in particular, ensured that the grapes were sound and healthy. Cool nights encouraged fine development of aromatic compounds, with the grapes displaying remarkably crisp fruit and floral qualities. Picking began in mid-September and concluded on 12 October with the late-ripening varieties.

VINIFICATION AND AGEING

The different varietals were fermented separately in small steel tanks to maintain their varietal characteristics intact. The alcoholic fermentation was followed by malolactic fermentation, again in steel tanks. The wine was then aged for 10 months in barriques ranging from 2-4 years old, which had already been used for the ageing of Ornellaia. The time spent in small oak barrels improved the wine's structure, and softened its tannins.